MAGNOLIA BRUNCH

WILBUR SUPREME \$15.50

Fried chicken thigh with bacon, cheddar cheese and scrambled Eggs on a biscuit smothered in sausage gravy

STEEL CUT OATMEAL \$11

With fresh fruit & local honey and brown sugar on the side

RODEO \$18

Two pieces golden Fried Chicken on a fluffy Belgian waffle with maple syrup OR sausage gravy

CAROLINA HASH \$12.50

Pulled pork, two eggs (any style), green peppers, onion, chives, smoked paprika sour cream

STEAK N' EGGS \$49

Our Thomas Cattle CO. 14oz prime ribeye, served with two eggs (any style) and breakfast potatoes

NOLIA GUMBO \$16

Seasoned Chicken, and Andouille sausage, and a dark roux + the holy trinity of Cajun cooking. The rest is magic. served with white rice.

+ Add gulf shrimp 4 +

CLASSIC SOUTHERN WINGS \$18

Four buttermilk soaked wings

THE FRENCH TOAST \$12.50

Three pieces of thick cut Texas toast, with maple syrup, powdered sugar, and blueberry compote

THE EGG SANDWICH \$11.50

Three fried eggs, bacon, American cheese, tomato, and mayo on sourdough OR a biscuit with breakfast potatoes

SHRIMP N' GRITS \$18

Six seasoned gulf shrimp smothered a creole gravy, served over buttered Anson Mills yellow corn grits. Topped with green onion. Traditional low country fare.

THE "BREAKFAST CLUB" BURGER \$16.50

Two hand formed patties - ½lb Nicky Farms Waygu + painted hills beef blend, American cheese, ham, a fried egg, red onion. shredded lettuce, and tomato with garlic aioli on a sesame bun

LIBATIONS

SUMMERTIME BLUE'S \$13

Vodka, blueberries, lemonade, simple syrup

MR. TWAIN \$14

Monkey Shoulder Scotch, Barton rum, cointreau, lemon, OJ, mint

VAN-TUCKY COFFEE \$9

Proper 12 whiskey, coffee, frothed milk, simple syrup

CAESAR \$12

Modelo, Clamato, Worcestershire, Tabasco, lime, house chili rub

MISS CHARLOTTE \$13

Wheatley Vodka, Manzanilla Sherry, lime juice, fennel syrup, strawberries, sesame oil

CABO TWO-STEP \$12

Reposada tequila, pineapple juice, grenadine

BLOODY MARY/MARIA

MR. DUTTON \$12

Wheatly Vodka, bloody mix, Tillamook beef jerky, cheese cube, celery, spicy green bean, cocktail olive

SANTA MARIA \$13

Espolon tequila, Ancho liqueur, bloody mix, black pepper, jalapeño olive, cocktail onion , pepperoncini, spicy green bean, lime wedge, jumbo blackened shrimp

SMOKEY AND THE BANDIT \$12

Wheatly Vodka, bloody mix, bacon, pork belly burnt end, onion, olives, celery, asparagus, cheese cube. Smoked.

WALK THE LINE \$12

Wheatly Vodka, bloody mix, pepperoni stick, cajun sausage, cheddar cheese, jalapeño stuffed olive, spicy green bean, celery, pepperoncini, pickled Okra

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness